

**Amendments To The Claims:**

The listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

1. (Original) Method of production of an isomaltulose-containing enteral nutrient including the steps of:

(a) providing the starting components water, fat, at least one nitrogen-containing component, and carbohydrate with the inclusion of isomaltulose, and

(c) pasteurizing the starting components for 10-30 seconds at temperatures  $\geq 35^{\circ}\text{C}$ , wherein before or after pasteurization the starting components are homogenized in a method step (b).

2. (Original) Method of production of an isomaltulose-containing enteral nutrient including the steps of:

(a') providing the starting components water, fat, at least one nitrogen-containing component, and carbohydrate with the inclusion of isomaltulose, and

(c') autoclaving the starting components for 5-15 min. at temperatures  $\geq 20^{\circ}\text{C}$ , wherein before or after autoclaving the starting components are homogenized in a method step (b').

3. (Original) Method according to claim 1, wherein, following the last method step of the method according to claim 1, a sterilization of the homogenized and pasteurized starting components is performed, preferably autoclaving at temperatures  $\geq 20^{\circ}\text{C}$ , for 5-15 min.

4. (Currently amended) Method according to ~~one of the foregoing claims~~ claim 1, wherein the pasteurizing temperature is  $135\text{-}137^{\circ}\text{C}$ .

5. (Currently amended) Method according to ~~one of the foregoing claims~~ claim 1, wherein the autoclaving takes place at 125-128°C.

6. (Currently amended) Method according to ~~one of the foregoing claims~~ claim 1, wherein the pasteurizing and/or the autoclaving take place at a pH value of 6.5-8.0, preferably 6.5-7.5.

7. (Currently amended) Method according to ~~one of the foregoing claims~~ claim 1, wherein the nutrient is present in a liquid form, preferably in the form of a solution or suspension.

8. (Currently amended) Method according to ~~one of the foregoing claims~~ claim 1, wherein the nitrogen-containing component is at least one protein, at least one peptide, at least one amino acid, a mixture of amino acids, or a protein or peptide hydrolysate, or a mixture of at least two of the said components.

9. (Currently amended) Method according to ~~one of the foregoing claims~~ claim 1, wherein the nitrogen-containing component is soy bean protein hydrolysate, caseinate, hydrolyzed casein, casein hydrolyzed whey protein, hydrolyzed lactalbumin, or a mixture thereof.

10. (Currently amended) Method according to ~~one of the foregoing claims~~ claim 1, wherein the fat is present in the form of vegetable fat, particularly vegetable oils.

11. (Currently amended) Method according to ~~one of the foregoing claims~~ claim 1, wherein the vegetable oil is corn oil, coconut oil, sunflower oil, soy oil, or a mixture thereof.

12. (Currently amended) Method according to ~~one of the foregoing claims~~ claim 1, wherein besides isomaltulose, ~~there is used as~~ said carbohydrate is selected from group

consisting of; maltodextrin, saccharose, glucose, fructose, trehalose, invert sugar, lactose, lactitol, maltitol, erythritol, xylitol, mannitol, sorbitol, lycasin, isomaltol, maltose, pectin, starches, hydrolyzed starches, or another sugar alcohol or sugar alcohol mixture, or a mixture thereof.

13. (Currently amended) Method according to ~~one of~~ claims 1-11, wherein the isomaltulose is the single carbohydrate in the enteral nutrient.

Claims 14-15 (Canceled).